





ANTIPASTI

Fegato di Coniglio Maltese saltato in Padella

€ 8.50

*Pan seared local rabbit liver, aromatic herbs,
haw berry jam, sun-dried tomatoes, bread*

Frittura di Calamari e Sardine

€ 9.00

*Fried calamari and sardines,
lemon jam, sea salt*

Polpo Maltese Grigliato

€ 9.00

*Grilled local octopus, Lima beans,
smoked paprika vinaigrette, caper berries,
air-dried tomatoes*

Gamberoni saltati in Padella

Starter € 9.50 | Main Course € 16.00

*Pan seared King Prawns, spicy Chorizo,
tomatoes, coconut, pitted olives,
cider reduction*

✓ Mozzarella di Bufala ricoperta di Pistacchi

€ 9.50

*Mozzarella di Bufala with pistachios,
tomato coulis, pine nuts,
flamed Molinari Sambuca*



ZUPPE

Zuppa di Gamberi

€ 6.00

*Prawn bisque, vanilla pod oil,
sauté of prawns, pea shoot*

✓ Zuppa di Zucca e Carote

€ 6.00

*Pumpkin and carrot soup,
coconut milk drops, roasted chestnuts*



PASTA



Spaghetti ai Frutti di Mare

Starter € 9.00 | Main Course € 11.00

Black shell mussels, calamari, octopus, white wine, tomato sauce

✓ Risotto Carciofo e Pomodoro

Starter € 9.00 | Main Course € 11.00

Onions, garlic, artichokes, sun-dried tomatoes, baby spinach, herb oil

Bavette ai Gamberoni

Starter € 9.00 | Main Course € 11.00

Pan seared King Prawns, baby tomatoes, brown clams, basil, prawn sauce

Lasagnette Carbonara

Starter € 10.00 | Main Course € 12.00

Lasagnette, onions, Pancetta, crispy Pecorino, egg yolk confit

SPECIALITÀ PASTA FRESCA

Tortelli Rustici al Capriolo

€ 14.00

Roe filled Tortelli, thyme butter, jus, Matsutake mushrooms, red wine, crunchy Prosciutto di Parma

✓ Ravioloni con Formaggio

Asiago e Radicchio

Rosso di Treviso

€ 14.00

Ravioloni filled with Asiago cheese, red Treviso chicory, asparagus, baby spinach, pitted olives, tomato broth

Pappardelle con

Filetto di Manzo

€ 14.00

Pappardelle, beef fillet, sun-dried tomatoes, Porcini, balsamic reduction, cream sauce

✓ Ravioloni con Crema

di Ricotta di Bufala

e Foglioline di Spinaci

€ 14.00

Ravioloni with Bufala ricotta, baby spinach leaves, pitted black olives, pumpkin, tomatoes, basil



SECONDI



Rollata di Pollo

€ 20.00

Chicken breast, Porcini, Brie cheese, Prosciutto di Parma, Dijon mustard, herbed mash

Pancetta di Suino

€ 20.00

8-Hour slow cooked pork belly, apple jam

Petto d'Anatra con Frutta Secca

€ 21.00

Crispy duck breast, parsnip mousse, dried fruit, orange brown sugar reduction

Stinco d'Agnello

€ 23.00

Slow cooked lamb shank, roasted root vegetables, port reduction, honey glaze

Filetto di Manzo 'Tosca'

€ 24.00

Beef fillet, roasted baby carrots, Port jus

Bistecca di Vitello

€ 25.00

Grain fed veal rib-eye, onion jus, thyme butter, olive oil

Corvina saltata in Padella

€ 20.00

Pan seared Brown Meagre, tomato prawn broth, purple potato gnocchi, baby asparagus, pea shoot

Misto ai Frutti di Mare

€ 25.00

Black shell mussels, King Prawns, clams, calamari, fresh fish of the day

Pesce Fresco

Please ask our server for today's fresh fish on offer

Main courses are served with either roast potatoes or skin on fries and seasonal vegetables or side salad



PIZZE A LA TOSCA



✓ Bufala e Basilico

€ 9.00

Tomato sauce, mozzarella di Bufala, garlic, basil, olive oil

Mellieħa

€ 9.50

Tomato sauce, mozzarella, Maltese sausage, black olives, green olives, sun-dried tomatoes

✓ Fresca

€ 9.50

Tomato sauce, olives, cherry tomatoes, mozzarella di Bufala, basil, Parmigiano

✓ Quattro Formaggi

€ 10.50

Mozzarella di Bufala, Pepato, Parmigiano, Scamorza, rucola

Corona

€ 10.50

Parma ham, tomatoes, Parmigiano, rucola, mozzarella di Bufala

Pizzotto al Salmone

€ 10.50

Caramelized onions, smoked salmon, chopped tomatoes, crusted artichokes

✓ Pizzotto Tartufo e Brie

€ 11.00

Tomatoes, Brie cheese, pears, walnuts, balsamic tartufo, rucola

Pizza Doppia Pasta

€ 13.00

Double pizza dough, Salami Milano, ricotta, fresh basil, tomatoes, poppy seeds



DOLCI E DESSERT



Ciambelle Calde

€ 5.50

Warm doughnuts, Nutella spread, caramelized pistachios

Torta al Pistacchio

€ 5.50

Pistachio olive oil cake, dark and white chocolate mousse, honey comb chocolate

Gelatina al Campari

€ 5.50

Citrus Campari jelly, coconut macaroons

Maltese Imqaret Mess

€ 5.50

Date filled deep fried pastries, flamed Bajtra Liqueur, vanilla cinnamon ice-cream

Tartufi in Vaso

€ 5.50

Home-made truffles, Baileys Liqueur Foam

Gelati e Sorbetti

€ 2.50

A selection of ice creams and sorbets from Antica Gelateria Del Corso

Please ask our server for the different flavours available

All dishes are prepared in an environment that is not free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. We treat food allergies and intolerances seriously. Every effort is made to instruct our team regarding the potential severity of food allergies. Please feel free to seek advice from our server/s as regards to which food cannot be consumed, if you have any food allergies or intolerances.

 denotes vegetarian dishes



LOCAL WHITE WINES

Pjazza Regina IGT

Maltese Islands € 11.00

An easy drinking, fruity white wine. This year's cuvée is a refreshing white blend made from hand-picked Chardonnay, Girgentina, Vermentino and Viognier grapes.

Maltese Falcon IGT

Maltese Islands € 12.00

An aromatic, fruity dry white wine made from quality Malta grown Chardonnay grapes. This full flavoured white has tropical flavours and a crisp refreshing finish.

Medina Chardonnay - Girgentina

DOK Malta € 15.00

The crispness and the fruitiness of the Girgentina complements the fullness and complexity of the Chardonnay perfectly to produce a refreshing dry white wine.

Victoria Heights Chardonnay

DOK Gozo € 16.00

A soft, fruity full flavoured dry white wine produced entirely from hand-picked Chardonnay grapes, grown in the valley vineyards of Gozo.

Grand Vin de Hauteville Viognier

DOK Malta € 19.50

This fuller flavoured, dry white wine is made from the designer grape Viognier. It is unoaked and delightfully fresh with an appealing floral and peachy nose.

Gran Cavalier Sauvignon Blanc

DOK Malta € 24.00

A tropical fruit flavoured, dry white wine produced entirely from Malta grown Sauvignon Blanc grapes, hand-picked from individual pocket sized vineyards.

ITALIAN WHITE WINES

Vivolo Di Sasso Pinot Grigio

IGT Veneto € 14.00

Straw yellow colour and intense perfume, lasting fruity bouquet. On the palate this wine is dry, soft and well balanced, due to its full body.

Soave Pasqua Le Collezioni

DOC € 14.00

A pale coloured wine with lovely, delicate aromas of lemon and citrus fruits, very fresh in the mouth with a typical almond taste on the finish.

Possessioni Garganega

e Sauvignon IGT Veneto € 15.50

This pale straw yellow wine with copper reflections has an intensely fruity nose with hints of peaches and pears, with good acidity and freshness, typically dry with long finish.

Cala Silente Vermentino

di Sardegna DOC € 10.75 | € 17.75

Straw yellow with luminous green and golden tinges. Complex, intense, with hints of apple, peach and citrus fruits.

Nativ Fiano di Avellino

DOCG Campania € 18.50

Fruity and pleasant, light with hints of hawthorn. Fresh soft and savoury. Palate is balanced with a good acidity.

Gavi del Comune Di Gavi

DOCG Piemonte € 20.50

With hints of pineapple, peach and an underlying note of apricots, this wine's right acidity, and its fruity lasting aftertaste make it ideal for pairings.

Vign'Asmara IGT Dolomiti

€ 25.50

This light-filled yellow wine with golden reflections, derived from the Chardonnay and Traminer grape varieties, has a nose that contrasts between sweet vanilla aromas and intense spiciness.



LOCAL RED WINES

Pjazza Regina IGT Maltese Islands € 11.00

A soft, mellow red wine with a smooth finish. This year's cuvée is an easy drinking, medium bodied red, made from hand-picked Syrah and Merlot grapes.

Maltese Falcon IGT Maltese Islands € 12.00

A fruity, easy drinking full bodied red wine made from hand-picked, Malta grown Merlot grape varieties. It has soft, ripe flavours with a firm austere finish.

Medina Ġellewża IGT Maltese Islands € 15.00

This garnet coloured wine has nice plum and cherry fruit flavours on a gentle yet broad palate with supple tannins and an intriguing hallmark of liquorish.

Victoria Heights Cabernet Sauvignon DOK Gozo € 16.00

A young vibrant, full bodied robust fruity red wine made from Cabernet grapes with intense red berry and a kiss of oak flavours.

Grand Vin de Hauteville Shiraz - Cabernet DOK Malta € 19.50

A full-bodied, fruit packed blend of Shiraz which fills out the middle palate, dominated by blackcurrant flavours of the Cabernet Sauvignon grapes.

Gran Cavalier Merlot DOK Malta € 24.00

This full-bodied, yet elegant, soave-velvety red wine is made entirely from ripe, concentrated Merlot grapes grown in pocket sized Maltese vineyards. The wine is then matured for one year in French oak barrels in the Delicata cellars.

ITALIAN RED WINES

Grotta Rossa Carignano Del Sulcis DOC Sardegna € 14.00

Intense ruby red. Intense fruity scent with a final note of liquorice. An elegant wine, with good body in the mouth.

Vivolo Di Sasso Merlot IGT Veneto € 14.00

Elegant, well structured and balanced wine, ruby red colour, clean bouquet with notes of currants and violets.

Possessioni Rosso Del Veronese IGT € 15.50

A lively ruby red from the Corvina, Molinara and Sangiovese wine varieties with a full and fruity nose, with a hint of cherries, sweet plums and cinnamon.

Costalunga Barbera D'Asti DOCG Bersano Piemonte € 15.75

Intense with notes of spices, tobacco, eucalyptus and red fruit. Clean-cut by palate, rich with long finish with pronounced notes of fruit and tobacco.

Valpolicella Pasqua Le Collezioni DOC € 10.00 | € 16.00

A ruby-red coloured wine, with hints of cherries, of medium body, round and soft on the palate with velvety tannins.

Brolo Campofiorin Oro Rosso Del Veronese IGT € 25.50

This deep ruby red from the Corvina, Rondinella and Oseleta grape varieties has a berry fruit, preserves and vanilla nose with a rich full-bodied palate, packed with baked fruit and hints of cocoa and vanilla on the finish.

Riserva Di Costasera Amarone Della Valpolicella Classico DOC Riserva € 66.00

This opaque ruby red from the Corvina, Rondinella, Oseleta and Molinara grape varieties, has a majestic and elegant palate and an attractively long finish of cherries preserved in spirit and bitter cocoa.

Vaio Armaron Amarone Della Valpolicella Classico DOC € 75.00

This deep, bright, ruby red from the Corvina, Rondinella and Molinara grape varieties, has a palate that gives illusions of sweetness, with cherry and berry fruit tastes and spicy hints of cinnamon and vanilla.

LOCAL ROSÉ WINES

Pjazza Regina

IGT Maltese Islands € 11.00

This off-dry rosé offers refreshing acidity and ripe, red berry fruit flavours.

This unique rosé is made from a blend of red grape varieties Syrah and Carignan grown in the Maltese Islands.

Medina Rosé Grenache Cabernet

DOK Malta € 15.00

A delightful, fruity rosé wine made from hand-picked Malta grown red Grenache and Cabernet Franc grapes. This wine has a herbaceous nose with flavours reminiscent of black-pepper dusted strawberry fruit.

Victoria Heights Rosé Shiraz

DOK GOZO € 16.00

This easy drinking, fruity, dry rosé wine is made entirely from Gozitan Shiraz grapes. Ripe sweet fruit has given this wine concentrated red berry flavours with a slightly higher degree of natural alcohol.

SEMI-SPARKLING & DESSERT WINES

Girgentina Frizzante Brut IGT Maltese Islands € 14.50

Girgentina Frizzante is Malta's original 'Lifestyle' Blanc de Blancs made entirely from the unique indigenous white grape variety Girgentina.

This crisp, refreshing, fruity dry semi sparkling wine is full flavoured with a creamy, rich mouthful of 'fizz and fruit'.

Gellewza Frizzante Rose Demi Sec IGT Maltese Islands € 14.50

Gellewza Frizzante is Malta's original 'Lifestyle' rosé wine made entirely from the unique indigenous red grape variety Gellewza.

This delicious semi-sparkling, medium dry wine is bursting with ripe fruity flavours. A delicate strawberry bouquet is followed by a steady stream of 'fizz and fruit'.

Grand Vin de Hauteville Moscato of Malta, Sweet Liqueur Wine DOK Malta

Served by the glass 5 cl € 3.00

Grand Vin de Hauteville Moscato is Malta's very first 'home grown' DOK Malta sweet liqueur wine (15 % Alc. Vol.). A deliciously golden sweet liqueur wine made from concentrated home-grown Moscato grapes. This rich, opulent wine has a lovely honeyed nose with a wonderful, marmalade flavour.

FOREIGN SPARKLING WINES & CHAMPAGNE

Mionetto La Pieve Pergolo Prosecco DOC Treviso € 15.75

The aromas recall ripe white fruit, floral and mineral notes. In the mouth it is fruity, fresh, clean, delicate and elegant, with refreshing acidity.

Veuve Du Vernay Brut € 20.00

This Brut is the ultimate party wine, a crisp, clean and refreshing sparkler that is bright and zesty with hints of apple and pear on the nose and a juicy yet dry finish.

Moët & Chandon Champagne € 55.00

Created from an assemblage of more than 100 grape varieties, is of an elegant golden straw yellow colour with green highlights, has a sparkling bouquet with vibrant intensity of green apple and citrus fruit, freshness of mineral nuances and white flowers and an elegance of blond notes. It has a generous palate combining sumptuousness and subtlety.